STATE OF MARYLAND
DEPARTMENT OF HEALTH AND MENTAL HYGIENE
DIVISION OF MILK CONTROL

BULK MILK PICKUP TANKER HAULER REPORT AND SAMPLER EVALUATION FORM

PERMIT NUMBER _____

TANK NUMBER _____

Hauler/Sampler _____ Address _____

Hauling Company _____ Address _____

Receiving Plant _____ Address _____

Laboratory Examing Samples _____

An inspection of your bulk milk pickup facilities and/or an evaluation of your sampling procedures has been made. Violations are marked with an (X). If two successive inspections disclose violation(s) of the same item, permit suspension may result.

I. TANKER AND APPURTENANCES

1. Construction complies with MD regulations ..... ____
2. Cleaned after each days use ..... ____
3. Sanitization records/wash tags maintained - not exceeding 2 days ..... ____
4. Vehicle properly identified ..... ____

II. HAULER SANITATION PROCEDURES

5. Pickup practices conducted to preclude contamination of milk contact surfaces ..... ____
6. Hands washed during each pickup; no infections ..... ____
7. Clean outer clothing; no use of tobacco ..... ____
8. Hose port used; tank lids closed during completion of pickup ..... ____
9. Hose properly capped between milk pickup operations; hose cap protected during milk pickup ..... ____
10. Hose disconnected before tank rinsed and tank rinsed ..... ____
11. Observation made for sediment/abnormalities ..... ____
12. Sample collected at every pickup ..... ____

III. BULK TANK SAMPLING PROCEDURES

13. Thermometer - approved type ..... ____
    a. Accuracy checked against standard thermometer every 6 months-accuracy ± 1 division ..... ____
    b. Date checked and checker's initial attached to case ..... ____
14. Sample transfer instrument ..... ____
    a. Clean, sanitized or sterilized and of proper construction and repair ..... ____
15. Sampling instrument container ..... ____
    a. Proper design, construction and repair for storing sample dipper in sanitizer ..... ____
    b. Applicable test kit for checking strength of sanitizer (100 ppm chlorine or equivalent) ..... ____
16. Sample containers ..... ____
    a. Sterile sample containers or approved container ..... ____
    b. Adequate supply, properly stored and handled aseptically ..... ____
17. Sample storage case ..... ____
    a. Rigid construction, suitable design to maintain samples at 32°-40°F., protected from contamination ..... ____
    b. Ample space for refrigerant; racks provided where necessary ..... ____
18. Sample collection-precautions and procedures ..... ____
    a. Sample dipper-clean, good repair, sanitized before use .... ____
    b. Bulk tank milk outlet valve sanitized before connecting transfer hose if valve leaking or uncapped ..... ____
    c. Smell milk through tank port hole ..... ____
    d. Observe milk in a quiescent state with lid wide open and lights on when necessary ..... ____
    e. Test thermometer sanitized (30 sec. contact time) ..... ____
    f. Non-acceptable milk rejected ..... ____
    g. Dry measuring stick with single-service paper towel; paper towels not reused ..... ____
    h. Measure milk only when quiescent ..... ____
    i. Do not contaminate milk during measuring process ..... ____
    j. Agitate milk before sampling for minimum period of time required ..... ____
    k. Do not open bulk tank valve until milk is measured and sampled ..... ____
    l. Temperature of milk, time, date of pickup and haulers identification recorded on each farm weight ticket ..... ____
    m. Tank thermometer accuracy checked monthly and recorded as required ..... ____
    n. Temperature control sample provided at first sampling location for each rack of samples ..... ____
    o. Temperature control sample properly labeled with time, date, temperature and with producer and hauler identification ..... ____
    p. Sample containers legibly identified at collection points .... ____
    q. Sample dipper rinsed at least two times in the milk before transferring sample ..... ____
    r. Dipper should be extended 6-8 inches into the milk to obtain representative sample ..... ____
    s. Do not hold sample container over the milk when transferring sample into the container ..... ____
    t. Fill sample container not more than 3/4 full ..... ____
    u. Rinse sample dipper in tap water ..... ____
    v. Immediately take milk sample to the sample case ..... ____
19. Sample collection-storage and transportation ..... ____
    a. Sample storage-refrigerant maintained no higher than milk level in sample containers - maintain sample temperature 32-40°F. - do not bury tops of containers in ice; protect against contamination ..... ____
    b. Review of pickup tickets in milkhouse reveals proper practices ..... ____

REMARKS:

Date _____ Sanitarian _____ Operator's Signature _____